

PLC for CTE

“An Exploration into What is Possible”

These documents represent some of the key planning elements involved in this year- long effort. The vision was to find a way to connect CTE teachers in the same manner that we do with your core academic colleagues, through Professional Learning Communities or PLCs.

Below is a list of the documents included in this packet:

1. Initial Overview Statement of what this effort is all about (2 pgs.)
2. Agenda for the second county-wide meeting. (1 pg.)
3. Focus on one pilot PLC group, Culinary. Key questions to ask potential culinary members. (1 pg.)
4. Recruiting letter to potential Culinary PLC teachers. (1 pg.)
5. Agenda for first Culinary PLC meeting. (1 pg.)
6. Agenda and reminder for second Culinary PLC meeting. (1 pg.)
7. Orange County Knife Skills Competition organization (3 pgs.)
8. Wikispaces website for the PLC for CTE effort (1 pg.)

We hope you find these documents helpful in your exploration of how PLC can benefit the CTE world. They are also available at <http://cteoc.wikispaces.com>.

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2010 Educating for Careers Conference: Orange County Extended Edition

At a gathering of Orange County CTE leadership in June, it was recommended that we proceed with developing an 'Orange County Extended Edition' to the March 1-2, 2010 Educating for Careers Conference which is held at the Hyatt Regency Hotel in Garden Grove.

Why would we do this?

For CTE, working at a regional level offers options that may not be readily available to individual school districts. Two critical functions stand out, connecting singleton CTE teachers and business advisory board. Unlike their math, science, language arts and social science colleagues, CTE teachers may remain isolated within their schools and in many cases within their district. As for business advisory boards, pulling together members of the business community to meet the needs of a singleton CTE teacher is inefficient and impractical. Yet a successful CTE operation mandates addressing both functions.

Why do this at the Educating for Careers Conference?

It takes a lot of work, planning and resources to get teams of counselors, administrators and teachers to attend this conference. The 2010 Educating for Careers Conference is scheduled to end after lunch on Tuesday, March 2. Our plan would be to extend this by a half day ending at 4:30 pm instead of 12 noon.

Would this cost additional money?

Carla Cherry, the person who organizes and plans this statewide CTE conference has embraced this extension concept. In fact she was so impressed with this idea, that for the first time they are going to add the Tuesday lunch to the schedule as well as offer their rooms for our use at no additional cost. She benefits by drawing more participants to the initial conference and we benefit by having lunch and the rooms provided.

What would we hope to accomplish with this extended time?

There are three major audiences that attend this conference, administrators, counselors and our CTE teachers. We would design a program during this extended day for each group.

For CTE teachers our plan would be to organize and implement a system to connect members of the various pathways into professional learning communities. We are currently studying how to implement the PLC model of reform into the CTE world. The conference would serve as a launch point for this undertaking. Each pathway PLC team would establish schedules to continue meeting face-to-face over the balance of the 2009-2010 SY and into the 2010-2011 SY. Over this time, training on the PLC model, meeting at fellow pathway member's schools and implementing 'best practices' would be undertaken.

For CTE counselors, Rita Jones from the OCC Tech Prep would organize focused offerings dealing with such issues as career awareness, CTE counseling, parent engagement, 4 and 6 year planning, etc.

For CTE administrators, the focus would be on how to implement and fund the business advisory function. We see Vital Link as the key organization to act as the agent connecting the business community with the education community. They have provided leadership in this area in the past and with the gathering of this CTE administrative leadership group could help devise a way to provide this function on an ongoing basis.

Would there be any follow up to this initiative?

We feel that the timing of this conference offers a chance to identify strong initiatives and action plans that could be implemented in the following years. We would also be in the timeframe of developing our Perkins budgets and application for the 2010-2011 SY as well as updating our 5 Year Local Plan for CTE. Each organization could determine if a portion of their CTE budgets could be utilized to support these regional functions.

Who would be involved in coordinating this effort?

We see this being a partnership of the county ROPs, Tech Prep Consortia, leadership from the school districts with CTE programs, the Orange County Dept of Education, the Orange County Business Council and Vital Link. Subcommittees focusing on (1.) PLC for CTE, (2.) pathway identification and (3.) business advisory boards have been established. Meetings are already underway to develop each of these topics with the intent to report their findings and recommendations at our next full planning meeting, set for Tuesday, Aug. 18 from 9:00 am – 11:00 am at the Newport-Mesa USD Board Room.

Regards,

Steven A. Glyer
Director CTE
Newport-Mesa USD

Cc: Russ Weikle, CDE
Geoff Belleau, CDE
Alicia Berhow, Chair, Business Advisory Subcommittee
Debra Freedman, Chair, Pathway Identification Subcommittee
Carla Cherry, Director, Educating for Careers Conference

PLC for CTE
Wednesday, July 15, 2009
1:00 pm – 3:00 pm
Courtyard C, NMUSD
AGENDA

1. What would PLC look like for applied learning world of CTE
2. How would we provide overview to this process?
3. What pathways would be included?
4. How would we work with pathway teams prior to the conference?
5. What would follow up to the conference look like?
6. Do we have someone with a strong CTE background that has done the PLC model?
7. What other resources could we use?
8. What do we want to have ready to report out at the next full group meeting set for Aug. 18?

PLC Specific to Culinary Educators

QUESTIONS TO ASK THOSE CULINARY TEACHERS WHO HAVE EXPRESSED INTEREST TO BE IN A PLC

(these are short, simple yes, no, fill in the blank questions to create a bio)

1. Please list the names of the culinary or food service classes that are at your school. (e.g. Intro to Foods AB, ROP Advanced Culinary 2AB, etc.)
2. Does your program do catering at your school site?
3. Does your program do catering off site (e.g. for Kiwanis)
4. How many years has your site had a culinary/food service program?
5. How many years have you been a part of this program?
6. Does your program have students participate in culinary competitions?
7. Does your program use volunteers or student aids?
8. What curriculum use (e.g. ProStart, etc.)

LONGER ANSWER QUESTIONS

(these are longer answer questions to be used at the first face-2-face meeting)

1. Funding. What sources do you use? What would you like to pursue but have not had the time or understanding yet?
2. How do you connect with other culinary/food service teachers?
3. What professional groups do you participate in? What ones would you want to but do at present?
4. What makes your program unique?
5. How does your district and/or ROP support your program?
6. Do you have mentors/chefs that support your program? How did you get them involved?
7. Do graduates of your program play a role for you? What?

WHY WOULD YOU WANT TO BE A MEMBER OF THE CULINARY PLC?

(these statements would be used in recruiting potential PLC members)

1. Brainstorm ideas with others who have culinary/food service programs
2. Share my passion with others in this field
3. Look for ways to NOT reinvent the wheel
4. Find ways to get more financial support, fund raising ideas
5. Explore faculty lunch program strategies
6. Learn tricks of the trade that make my work easier
7. Organize local competitions or learn about them, getting my feet wet without drowning
8. Observe others in action
9. Secure other curriculum

Recruiting Culinary PLC Members

Orange County Culinary PLC Project

Hello Orange County Culinary Teachers,

My name is Steven Glyer and I am the director of Career Technical Education (CTE) for the Newport-Mesa Unified School District in Orange County. We, meaning representatives of all the county ROPs, TechPreps and K12 districts are organizing an opportunity to connect CTE teachers by pathway within Orange County. In talking with our district CTE teachers, all of them state that one of their biggest dreams is to be connected with other teachers who do what they do on a regular basis.

Today in K-12 education the term PLC (meaning Professional Learning Communities) has become mainstream, at least in our district. The problem with this is that we have CTE teachers that have few district colleagues to connect up with. In fact we have some very incredible singleton CTE teachers who don't have ANY other CTE teachers in their pathway to connect to.

Here are 10 benefits that we think you would be able to enjoy in being one of the county culinary team members.

1. Brainstorm ideas with others who have culinary/food service programs
2. Share your passion with others in this field
3. Look for ways to NOT reinvent the wheel
4. Find ways to get more financial support, fund raising ideas
5. Explore faculty lunch program strategies
6. Learn tricks of the trade that make your work easier
7. Organize local competitions or learn about them, getting your feet wet without drowning
8. Observe others in action
9. Secure other curriculum
10. Have a chance to learn proven strategies that work

So what is this opportunity all about?

It is our goal to hold a special half day event in March that tags onto the end of the state CTE conference for just this purpose. We are calling it CTEoc, the Orange County Extended Edition.

But why are you contacting me?

I would like to see if we could form up a pilot pathway group prior to the conference that would allow us to implement this concept. We have decided to do this with Culinary or Food Service. There are approximately 18 high schools with these programs in Orange County. Though I don't have the names of all of these culinary teachers, I was able to secure yours from leaders in your district and/or ROP who support this vision.

What am I committing myself to?

It is our present thinking to hold two face-to-face meetings prior to the conference (March 1-2, 2010). The first meeting will be more organizational and set the agenda for the second meeting. Location: Newport-Mesa USD. The second meeting will allow the team to actively jump into the PLC model for the culinary pathway. We would use sub days for your participation.

If you like this concept and want to be part of this bold initiative to meet with other passionate culinary teachers in Orange County, please send me a reply.

If you have any questions, or if you know of other culinary teachers in Orange County who should be a part of this, please forward this email to them and also let me know who that is so I can get the survey info out to them.

As you can probably tell, I am very passionate about this opportunity. It is time for CTE teachers to have ongoing and meaningful opportunities to meet and work together for the common good of our students.

Please visit the website below and fill out the requested information. It will provide us with some very basic data on all of the team members.

http://www.surveymonkey.com/s.aspx?sm=q9AwGHh9d0F_2bD0JOohtzrA_3d_3d

Orange County Culinary
Professional Learning Community (PLC)
November 16, 2009
Newport-Mesa Unified School District
Courtyard C – Ed Center

Agenda

8:00 am	Welcome and Photos taken
8:15	Vision for the day
8:30	Introductions and how did you get to be a culinary teacher discussion
8:50	Demonstrate CTEoc Website and set up accounts
9:45	Break
10:00	Drive over to Newport Harbor High School
10:20	Tour of Culinary Arts Academy facility
10:45	Tour of Food Service facility in new Loats Hall
11:15	Eat lunch and discuss culinary with NHHS Advanced Culinary students
12 noon	Drive back to district office
12:20	In-depth demonstration of the CTEoc website system
1:00	Deep look at how PLC for CTE would work for this group, the OC Culinary PLC Team
3:00	Select next meeting date and location
3:30	End of day

Culinary PLC - Second Meeting Reminder

Hello Culinary Teachers of Orange County.

This is just a reminder of next Monday's Culinary PLC meeting:

DETAILS:

WHAT: Culinary PLC
WHEN: Monday, Jan. 11, 2010
TIME: 8:00 am – 3:00 pm
WHERE: Huntington Beach Union High School District
5832 Bolsa Ave.
Huntington Beach, CA 92647

Lunch and afternoon will be at:
Fountain Valley HS
17816 Bushard Street
Fountain Valley, CA 92708

WHAT TO BRING:

1. Laptop fully charged
2. Log in and password for our wiki spaces account
3. At least:
 - a. one good website you use for your class
 - b. one fund raising idea you use
 - c. one recipe for a culinary lesson
 - d. one recruiting idea for your program

And as a bonus for those attending all day, we will be raffling off a brand new Flip Video HD Camera



Knife Skills Competition Information

Ok, so we have 9 schools competing in the OC Knife Skills Competition... This is going to be fun! We are keeping the number at 4 students per school since we have so many schools participating. Here's who is coming:

Los Amigos	Marina
Santiago	Katella
Huntington Beach	Valley High School
Newport Harbor	Westminster High School
Fountain Valley	

Please email the first and last names of the participating students to me by this Friday. Also, remember that there is a \$5 entrance fee per student. I will collect the money on Feb 4th.

Here is the final info for both days:

Feb 4th

2:30-2:40 Arrive

2:40-3:00 Introduction/demonstration, give handouts and rules

3:10-4:10 Break off into groups. 4 kids per college student, teach the different shapes

4:10-4:30 Clean up and leave

Feb 18th

2:30-2:45 Arrive, dress check, set up

2:45-3:15 Competition

3:15-3:45 Cuts are judged

3:45-4:00 Kids clean

4:00 Awards ceremony

Leave by 5:00

Where will it be held?

Cypress College - Anaheim Campus

1830 West Romneya Drive, 1st Floor Anaheim, CA 92801

Telephone: (714) 808-4640

Entrance Fee

\$5 per student - used to buy supplies, certificates and awards.

How many students may participate from each site?

4 students per site

What will be provided?

Potatoes

Cleaning Supplies/Sanitizer

Training

Awards - Certificates for all, gift cards for 1st, 2nd, and 3rd place

What should each student wear?

Clean chef coat/apron

Clean chef pants/black pants

Black/white socks

Leather shoes with waffle soles/good tread and full toe/heel

Hair pulled back

Chef cap or hair net

What does each student have to bring?

A sharp chef's knife

A cutting board

Three clean towels

What will the students learn?

How to sharpen a knife.

Knife safety.

Sanitation of area.

Organization of space and time.

Different knife shapes.

Should students practice?

Absolutely!! They should practice at school and at home. They have two weeks between the training day and the competition day.

Competition

Each student will be assigned 2 of the following different shapes to be made in 20 minutes, at least 2 oz per cut, 2 potatoes used total:

The Strip Cuts

Batonnet: Strips measuring $\frac{1}{2}$ inch \times $\frac{1}{2}$ inch \times $2\frac{1}{2}$ -3 inches

Julienne: Strips measuring $\frac{1}{8}$ inch \times $\frac{1}{8}$ inch \times $2\frac{1}{2}$ inches

The Cube Cuts

Large Dice: Cubes measuring $\frac{3}{4}$ inch \times $\frac{3}{4}$ inch \times $\frac{3}{4}$ inch.

Medium Dice: Cubes measuring $\frac{1}{2}$ inch \times $\frac{1}{2}$ inch \times $\frac{1}{2}$ inch.

Small Dice: Cubes measuring $\frac{1}{4}$ inch \times $\frac{1}{4}$ inch \times $\frac{1}{4}$ inch

Brunoise: Tiny cubes, measuring $\frac{1}{8}$ inch \times $\frac{1}{8}$ inch \times $\frac{1}{8}$ inch

Points will be deducted.

- . if the participant does not wear the prescribed dress for food service events.
- . for each violation of any industry approved safety or sanitation principle.
- . if the name of the participant and/or school appear on the chef's attire.
- . if the participant does not stop preparation and plating at the end of the preparation and plating time.
- . if the participant is late.

Participant will be disqualified if he/she.

- . uses the ingredients, equipment or tools of another participant.
- . uses ingredients other than those provided to complete his/her food products.
- . uses more than his/her allotted share of food ingredients.

Did I miss anything??


Shoot me an email if you have comments or concerns.





Looking forward to seeing you all again soon!

Sarah Wall





Katella HS

<http://cteoc.wikispaces.com>

 **CTEoc**


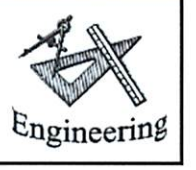



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Click on one of the five images above to learn more.

  [PLC for CTE Handouts.pdf](#)

Click on the PDF above to download the conference handouts.